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ISSUANCES

of the

Meat and Poultry Inspection Program

October 1978



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**UNITED STATES DEPARTMENT OF AGRICULTURE
Food Safety and Quality Service
Meat and Poultry Inspection Program
Washington, D.C. 20250**



UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
WASHINGTON, D.C. 20250

Meat and Poultry Inspection Manual

October 1978

CHANGE: 78-10

MAINTENANCE INSTRUCTIONS

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LABELING TERMINOLOGY

Subpart 17-C

(Regs: M-317, 318, P-Subpart N,P,T)

17.13 MEAT

(a) Bacon

If the term "bacon" is used for product other than that conventionally prepared from the side of a swine carcass, it should be qualified as to its origin in terms such as "pork shoulder plate bacon."

(b) Center Cut Pork Loin

Pork loin with shoulder end removed by cutting crosswise to the length of the loin at a point posterior to the edge of the scapular cartilage, and from which the ham end of the loin has been removed by cutting crosswise to its length, anterior to the cartilage on the tuber coxae.

(c) Center Cut Pork Chop

Pork chop cut from any portion of a center cut pork loin.

(d) Cooked Ham

Ham, cooked in a manner which does not include use of boiling water, should be labeled "cooked ham," not "boiled ham."

(e) Sliced Cooked Ham, Gelatin Added

In many plants product labeled "sliced cooked ham" is from canned ham identified as "cooked ham, with natural juices, gelatin added."

When ham is removed from the can and prepared for slicing, free juices and some gelatin remain on ham surface. Thus, cooked sliced canned ham should be labeled "sliced cooked ham, gelatin added" for proper identification.

(f) Dry Salt Cured

Product designated "dry salt cured" may contain a curing solution injected directly into the tissues but not through the circulatory system before it is covered with dry curing mixtures. It may be momentarily moistened to facilitate initial salt penetration. However, the term does not apply to product placed in curing solution. Product identified as "dry cured" should not be injected with or immersed in a curing solution.

(g) Chili, Chili Con Carne

"Chili" or "chili con carne," and "chili with beans" or "chili con carne with beans" may be used interchangeably.

(h) Byproducts

Meat byproducts shall be preceded by name of species from which derived and individually named.

(1) Beef heart. To assure adequate identification, the following terms shall be used:

"Beef hearts" - Untrimmed with bone intact.

"Beef Hearts-Bone Removed" - Untrimmed with bone removed.

"Beef Heart Meat" - Beef hearts with auricles (heart cap) and bone removed.

(2) Calf livers, hearts. Large calf livers and hearts may be designated "beef livers" and "beef hearts."

(3) Sheep - lamb tongues, brains. Sheep or lamb tongues, and sheep or lamb brains are practically indistinguishable and may be designated either "sheep tongues" or "lamb tongues" and "sheep brains" or "lamb brains."

(4) Tongue - cheek trimmings. They shall be shown as follows:

1. "(Species) salivary glands, lymph nodes and fat (cheeks)" to

identify the tissues resulting from converting "cheeks" to "cheek meat."

2. "(Species) tongue trimmings" include entire mass of tissue, except cartilage and bone, obtained by converting long-cut to short-cut tongues *with a transverse cut anterior to the epiglottis, removing soft palate and epiglottis, cutting through the hyoid bone leaving approximately 1 1/2 inches in length of the bone with the tongue.

3. "(Species) salivary gland, lymph nodes and fat (tongues)" to identify resulting mass when muscle tissue is removed from tongue trimmings. Muscle tissue may be designated by specific species from which derived.

4. Trimmings from the tongue itself should be identified as "tongue meat," preceded by the name of species from which derived. Tongue meat should not include any tissues described in paragraphs 2 and 3 above.

(5) Windpipes. This term includes larynx, trachea, and bronchi.

(i) Enzyme Treated Product

Product from carcasses of animals injected with papain--liver, heart, tongue, cheek and head meat, trimmings, boneless beef, tenderloins, tails, tripe, and cuts of meat not showing an imprint of the roller brand reading "tendered with papain"--shall be properly identified and kept separate from other product.

When such product leaves an official establishment, immediate container shall bear a label showing, in addition to other required labeling, a statement such as "tendered with papain" or "treated with papain" prominently displayed contiguous to product name.

(1) Kidneys. They must be segregated and properly labeled.

(2) Retail dealer. The establishment will furnish retail dealers

handling such product with labels bearing the statement "tendered with papain" prominently displayed contiguous to the product name for use by such dealers on consumer packages or product from carcasses of animals injected with papain.

MPI personnel visiting retail markets should observe the effectiveness of this requirement. When retail outlets do not follow this identification, facts should be immediately reported to STS-LP.

(j) Pork skin

(1) Fresh. Fresh ham skins, fresh pork shoulder picnic skins, etc., may be used in lard rendering when, taken as a lot, they have at least 65 percent trimmable fat.

(2) Fried. When fried pork skins are prepared from skin removed from smoked pork bellies, names such as "fried pork skins," "fried bacon skins," or "fried bacon rinds" may be used to designate finished product name. When labeling material is submitted for approval, kind of skin used in product should be stated.

(3) Detached. "Detached skin" refers to portion of skin from which most of underlying fat is removed--skin from bacon intended for slicing, skin from closely skinned hams, shoulder cuts, fat backs, etc. If removal of skin portions is incidental to removal of a considerable proportion of underlying fat from ham, shoulder, back, etc., preparatory to rendering such fat, portions of skin so removed should not be regarded as detached skin and may be included with fats and rendered into lard. Ham facings are not regarded as detached skin.

(k) Refined Lard

This term is applied to open-kettle rendered, prime-steam, or dry-rendered lard put through a filter press with or without bleaching agent.

serve a useful purpose. Do not indiscriminately request laboratory analysis.

13. Include name of product as it will be labeled and list of ingredients in descending order of predominance. When proprietary mixtures are sampled, record list of ingredients as they are on shipping container, name and address of manufacturer, and purpose for which the material is intended. Also, include any information of value to the analyst and requests for additional information.

When a sample is sent to the laboratory for a special purpose, a notation must be made on laboratory form to that effect, or bear reference to correspondence indicating need for such request.

14. When analysis is requested for sample other than meat and meat food product, the laboratory will check whether the sample is in compliance.

15-20. For laboratory use only.

Tear Strip. The inspector shall (1) record type of product, date, brief nature of request (protein, moisture, added water, fat, etc.), retain tag number if product is retained, and signature; (2) remove and attach original to sample with rubber band (Pre-printed sample number and type of product must be legible without removing the tear strip.); (3) retain second copy in inspector's office until laboratory results are received, then discard (if desired); (4) not separate other copies from MP Form 22 (or tear strips).

Reverse side, 21-23--self-explanatory.

(a) Mailing to Laboratory.

Place remaining copies in a plastic bag to prevent leakage stains.

Pack them in shipping container with sample, and avoid form wrinkling.

To facilitate laboratory's return of the form, enclose a franked, self-addressed envelope.

(b) Distribution of Returned Forms

(1) **Nonviolations.** Laboratory checks "In Compliance" box in block 14 for all products, and sends copies 1 and 2 to inspector. Inspector sends copy 2 to area supervisor.

(2) **Violations.** Laboratory checks "Action by Inspector" box in block 14, and sends copies 1, 2, and 4 to inspector. Inspector evaluates the report; takes action according to tolerance guidelines in Part 18; completes items 24 through 26 on the back of copies 1, 2, and 4; sends copy 2 to area supervisor, copy 4 to regional office, and files copy 1. Circuit supervisor initials copy 1 if he concurs with action taken. Area supervisor initials copy 2 if he concurs with action taken, and files this copy.

20.10 MP FORM 23

See Chart 20.1. The inspector completes all six copies when submitting objective or selective phase specimens for biological residues. Mail copy five (confirmation copy) to regional or area office as instructed by RD. If a confirmation copy is not requested by regional office, leave copy five intact and submit with specimen. Attach four to sample. Enclose a self-addressed envelope to facilitate the laboratory's return of MP 23.

Print, type, or check all applicable entries as follows:

1. Name of State and number in lieu of circuit.

2-5. See MP Form 22.

6. Self-explanatory.

7. Self-explanatory.

Enter country name, code, establishment number, custom entry number, and MP 410 number.

8. When livestock or poultry originate from a premise with a history of biological residue violation and are being resampled under Selective Phase, also enter in the Ante-Mortem and

Post-Mortem Remarks space of 16 "re-sample notification Nos. 1 or 2," as applicable.

9. Enter control number for objective phase samples. Enter N/A unless specimens are submitted because of a special project. Identify special projects by name or number.

10. Enter N/A unless the specimen is one of a series submitted because of a study made of a particular lot, flock, or herd. If specimen is one of several in a series, place sample number (preprinted number) of previous specimen in this block.

11. Enter animal species or poultry class and code as listed below:

Cattle - 01	Young
Calves - 02	Chickens - 21
Sheep - 03	Turkeys - 22
Goats - 04	Ducks - 23
Swine - 05	Geese - 24
Horses - 06	Fowl - 25
Other - 08	

12. When submitting specimens for biological residue analysis, enter approximate age of animal or bird.

13. Enter sex of animal or bird. Check in all specimens sent for biological residues. M and F indicate male or female. N indicates neuter (steer, barrow, etc.).

14. Check appropriate box. Each request for a specific test, analysis, etc., requires a separate MP 23.

Should more than one MP 23 be completed, enter sample number (preprinted number on upper right corner of the form) of related specimens in No. 10, "Related Sample Nos."

15. Check appropriate box indicating tissue submitted. If specimen is not listed, check box 06. Do not make any entries in this block when submitting samples from imported product.

16. Use when submitting samples from imported product for biological residues.

Enter product name under ante- and post-mortem remarks, and product code

under "Code." See Part 27 for import product codes. When product is retained pending laboratory results, enter such information in this block. If the laboratory results are to be telephoned or wired collect to the plant, include name, address, and phone number of plant where product is held or where inspector can be reached.

17. When submitting specimens for diagnostic purposes, the veterinarian shall enter his clinical diagnosis. This information is helpful to the pathologist.

18. Self-explanatory.

19-25. For laboratory use, except "Control Total (19)" to be entered by Automated Data Processing (ADP).

20.11 MP FORM 403

See Chart 20.1. Complete and mail weekly to the Data Service Center, Chicago, Illinois, to report slaughter and related ante- and post-mortem inspection activities.

It summarizes information in Forms MP 402-2, 403-6 and VS 6-35.

MP Form 403 is prepared:

1. Weekly for each species slaughtered. The dispositions and slaughter figures are totaled for each species and submitted on an MP 403 dated for the week ending each Saturday.

2. To report "no kill" for a species not slaughtered during the week.

3. When a plant suspends operations. The "suspended operations" report indicates that temporary ceasing of slaughter operations was a planned event--repairs, maintenance, etc. This entry signals that further reports are not anticipated until a specified date.

4. To report "withdrawn" from slaughter operations. Further reports are not expected.



UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
WASHINGTON, D.C. 20250

MEAT AND POULTRY INSPECTION REGULATIONS

OCTOBER 1978

CHANGE: 78-10

MAINTENANCE INSTRUCTIONS

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SUBCHAPTER A - MANDATORY MEAT INSPECTION

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(§ 325.6 continued)

If the shipper is also the carrier, he shall nevertheless execute and retain the certificate in accordance with Part 320 of this subchapter.

§ 325.7 Shipment of products requiring special supervision between official establishments under official seal; certificate.

(a) Products passed for cooking, pork that has been refrigerated to destroy trichinae, and beef that is to be refrigerated to destroy cysticerci, may be shipped loose from one official establishment to any other official establishment, for further handling in accordance with Part 318 of this subchapter, in railroad cars, trucks, or other means of conveyance sealed with the official seal of the Department as prescribed in § 325.16: Provided, That in the case of railroad cars, the receiving establishment has railroad facilities for unloading the products directly into the establishment.

(b) When such restricted product is shipped from one official establishment to another official establishment in the same railroad car or other means of conveyance with other product, such restricted product shall be packed in individual closed containers as hereinafter provided. Containers shall be sealed by firmly applying a pressure sensitive tape around each container in two directions and stamping the intersection of the tape with the marking device described in § 312.2(a) of this subchapter for use on burlap, muslin, etc. (2 1/2-inch rubber brand). Such tape must possess the adhesive property to actually remove a portion of the container surface when the tape is removed. Alternatively, an inelastic, nonmetallic strap which will retain a legible imprint of the marking device (2 1/2-inch rubber brand) may be used. The imprint of the marking device shall be placed partially on the strap and partially on the container. Such restricted product shall be marked "U.S. passed for cooking" or "pork product ---- °F.----days refrigeration" or "beef passed for refrigeration," as the case may be. In addition, a "U.S. retained" tag shall be securely affixed to each container of product passed for cooking and of beef passed for refrigeration. The means of conveyance shall not be sealed unless at least 25 percent of the other product in the vehicle is unmarked. For each consignment there shall be promptly issued and forwarded by the inspector to the inspector in charge at destination, a report on the form entitled "Notice of Unmarked Meats Shipped in Sealed Cars," appropriately modified to show the character of the containers, and that the contents are restricted. A duplicate copy shall be retained in the program files.

(c) When products are offered for transportation under this section, the initial carrier shall require and the shipper shall make in duplicate and deliver to the carrier one copy of a certificate in the form set out in § 325.5(b). Certificates in this form or copies thereof need not be forwarded to any official or office of the Department, but the original of the certificate shall be retained by the carrier and a copy shall be retained by the shipper in accordance with Part 320 of this subchapter. If the shipper is also the carrier, he shall nevertheless execute and retain the certificate in accordance with Part 320 of this subchapter.

* § 325.8 Transportation and other transactions concerning certain undenatured *
* lungs or lung lobes from official establishments or in commerce; pro- *
* visions and restrictions. *

* (a) Lungs or lung lobes, other than those condemned under § 310.16(b) *
* of this subchapter, that are prepared at any official establishment, may be *

(§ 325.8(a) continued)

* sold, transported, offered for sale or transportation, or received for trans- *
* portation from the establishment, in commerce or otherwise, without denaturing *
* as prescribed in § 314.1 or § 314.3 of this subchapter: Provided: *

* (1) The lungs or lung lobes are sold, transported, or offered for sale *
* or transportation to, or received for transportation by: An animal food *
* manufacturer for use in manufacturing animal food; a zoo, mink farm, or other *
* establishment for use as animal food without further processing; a warehouse *
* in the United States for storage and subsequent movement to such a manufac- *
* turer or establishment in the United States, or from one warehouse to *
* another for the account of and subsequent movement to such a manufacturer or *
* establishment, or for export, for nonhuman food purposes. *

* (2) The boxes or other containers used for shipping the undenatured *
* lungs or lung lobes are closed with nylon filament tape, metallic or non- *
* metallic straps, round wire, or other similar materials that securely effect *
* closure of such containers, and the containers are permanently identified in *
* at least 2-inch (5 cm) high lettering with the statement "(Species) Lungs - *
* Not Intended for Human Food." In lieu of securely closing the immediate con- *
* tainer with any of the above materials, a 1-inch (2.5 cm) wide bright orange *
* band, imprinted around the length and width of the container may be used. *

* (3) The name and place of business of the packer or distributor shall *
* be shown on the immediate container of the product. In addition, the country *
* of origin shall be shown on the immediate container of imported lungs or *
* lung lobes. *

* (b) Lungs or lung lobes, other than those condemned under a State law *
* or regulation at least equal to § 310.16(b) of this subchapter, that are pre- *
* pared at any State inspected establishment may be sold, transported, offered *
* for sale or transportation or received for transportation from that establish- *
* ment, in commerce, without denaturing as prescribed under section 201 of the *
* Act, provided the State law or regulations permit such disposition and pro- *
* vided there is compliance with the provisions of paragraph (a) of this section. *

* (c) Foreign establishments shall be eligible to export lungs or lung *
* lobes, other than those condemned for reasons set forth in § 310.16(b) of this *
* subchapter, to the United States from such foreign country under this section, *
* only if such establishments are certified and approved for export of products *
* to the United States under Part 327 of this subchapter, and such product *
* complies with the applicable regulations for preventing the introduction into *
* the United States of diseases (9 CFR 94), in addition to the requirements of *
* paragraph (a) of this section. *

* (d) All such lungs or lung lobes, if intended for animal food, are *
* subject to the Federal Food, Drug, and Cosmetic Act. *

§ 325.9 [Reserved]

* NOTE! Due to condensed material for § 325.8, pages 165 and 166 were no *
* longer needed; therefore, page 167 follows this page. *

PROPOSED RULES

[3410-37]

[9 CFR Part 316]

MARKING OR LABELING SMALL SAUSAGES WITH OFFICIAL INSPECTION LEGEND AND INGREDIENT STATEMENT

Proposed Rulemaking

AGENCY: Food Safety and Quality Service, USDA.

ACTION: Proposed rule.

SUMMARY: This document proposes to amend the Federal meat inspection regulations with respect to labeling certain sausages and other meat products in casings or link form to reflect weight limitations in kilograms rather than in pounds. This would not appear to have any significant effect upon the industry and consumers and would be in compliance with the U.S. policy to convert to the metric system.

DATES: Comments must be received on or before November 21, 1978.

ADDRESSES: Comments to: Ann Langlois, Executive Secretariat, Room 3167, South Building, Food Safety and Quality Service, U.S. Department of Agriculture, Washington, D.C. 20250.

FOR FURTHER INFORMATION CONTACT:

Mr. Irwin Fried, Acting Director, Products Standards and Labels Division, Food Safety and Quality Service, U.S. Department of Agriculture, Washington, D.C. 20250, 202-447-6042.

SUPPLEMENTARY INFORMATION:

COMMENTS

Interested persons are invited to submit comments concerning this proposal. Comments must be sent in duplicate to the Executive Secretariat and should bear a reference to the date and page number of this issue of the FEDERAL REGISTER. All comments submitted pursuant to this notice will be made available for public inspection in the office of the Executive Secretariat during regular hours of business.

BACKGROUND

For many years the Federal meat inspection regulations (9 CFR 316.10(a)) have required that small sausages and similar products, in casings or link form, bear one or more inspection legends and one or more lists of ingredients on each 2 pounds of product. This requirement makes readily available to

the consumer the list of ingredients on each 2 pounds of product and assures the consumer that the product has been packed under Federal inspection. Fully labeled immediate containers of 10 pounds or less of product need not bear the official inspection legend and list of ingredients on each 2 pounds of product, since containers of product 10 pounds or less are customarily sold at retail intact.

The Food Safety and Quality Service has been requested to convert the 2 pound limitation to a kilogram (2.205 lbs) and the 10-pound container size to 5 kilograms (11.025 lbs). This change would comply with the U.S. policy to convert to the metric system. In converting to whole number kilograms, the result is an increase in the weight limitation. It does not appear that this increase would have a significant effect upon the industry or consumers.

Accordingly, it is proposed that § 316.10(b) of the Federal meat inspection regulations (9 CFR 316.10(b)) be amended to read as follows:

§ 316.10 Marking of meat food products with official inspection legend and ingredient statement.

• • • • •
(b) Inspected and passed sausage and other products, in casings or in link form, of the smaller varieties, shall bear one or more official inspection legends and one or more lists of ingredients in accordance with part 317 of this subchapter on each kilogram (2.205 lbs) of product, except where such products leave the official establishment completely enclosed in properly labeled immediate containers having a capacity of 5 kilograms (11.025 lbs) or less and containing a single kind of product: *Provided*, That such products in properly labeled closed containers exceeding 5 kilograms (11.025 lbs) capacity. * * *

• • • • •
NOTE—The Food Safety and Quality Service has determined that this document does not contain a major proposal requiring preparation of an inflation impact statement under Executive Order 11821 and OMB Circular A-107.

Done at Washington, D.C., on September 18, 1978.

SYDNEY J. BUTLER,
Acting Administrator,
Food Safety and Quality Service.
[FR Doc. 78-26657 Filed 9-21-78; 8:45 am]

Title 9—Animals and Animal Products

CHAPTER III—FOOD SAFETY AND QUALITY SERVICE, MEAT AND POULTRY INSPECTION, DEPARTMENT OF AGRICULTURE

SUBCHAPTER A—MANDATORY MEAT INSPECTION

PART 325—TRANSPORTATION

Livestock Lungs and Lung Lobes

AGENCY: Food Safety and Quality Service, USDA.

ACTION: Final rule.

SUMMARY: This document amends the Federal meat inspection regulations by relieving certain restrictions on the importation and movement in commerce of livestock lungs and lung lobes. The Department has determined, after a thorough review of public comments and other relevant information, that such restrictions are no longer necessary.

EFFECTIVE DATE: October 23, 1978.

FOR FURTHER INFORMATION CONTACT:

Dr. A. V. Giesemann, Acting Chief Staff Officer, Inspection Standards and Regulations Staff, Technical Services, Meat and Poultry Inspection Program, Food Safety and Quality Service, U.S. Department of Agriculture, Washington, D.C. 20250, 202-447-3219.

SUPPLEMENTARY INFORMATION: On March 30, 1976, a notice of proposed rulemaking was published in the FEDERAL REGISTER (41 FR 13362), to amend § 325.8 of the Federal meat inspection regulations (9 CFR 325.8) in order to relieve certain restrictions on the importation and movement in commerce of livestock lungs and lung lobes.

Specifically, the proposal provided for the revocation of the requirements that official establishments obtain permits and prepare certificates in order to ship lungs or lung lobes from their establishments. The other requirements for shipping such products, namely the labeling, container closure, and ultimate destination requirements, were to remain in effect. One change in the labeling language, however, was specified. Also, the requirements concerning secure closure of containers were modified so as to allow the use of certain additional suitable packaging and closing materials.

The proposal further provided for the importation and movement, in commerce, under the same requirements imposed on shipments from official establishments, of lungs and lung lobes produced in certified and

approved foreign establishments or in State inspected establishments. These transactions, however, were also required to meet certain other criteria.

Six individuals commented on the proposed rule. Additional views were also presented by the staff. Careful consideration has been given to all comments and views as well as to records, reports, and other relevant data and certain modifications to the proposal have been made as a result.

One respondent expressed dissatisfaction with the fact that lungs were permitted in pet food and not in human food. In June 1971, the Department determined, on the basis of microscopic examination of lung tissue, that lungs were adulterated within the meaning of the Federal Meat Inspection Act and, therefore, unfit for human consumption. This commenter furnished no information to alter that determination. Therefore, no change of the proposed regulation has been made in that regard.

All other respondents supported the proposed amendment, although suggestions for changes were made. Specifically, all five of the remaining comments suggested that permission to handle undenatured lungs and lung lobes should be extended to byproduct collection firms who supply materials to the pet food industry. One comment stated that such firms supply about one-half of the materials used by the pet food industry, and that they perform a service for many small slaughtering plants by removing and storing lungs, which increases their value. Though the proposed regulation has not been amended to allow byproduct collectors to participate in the trade of undenatured lungs, the Department agrees that the request to allow this may be justified. Therefore, a subsequent amendment will be proposed to extend the privilege, under proper safeguards, to such collectors.

The comments also stated that pet food users or manufacturers needed to be able to ship lungs and lung lobes from one storage warehouse to another in order to facilitate the handling and storage of these products. This suggestion was considered reasonable and has been adopted in the final rule. The proposed regulation has been changed, in response to these comments, so as to allow the transportation of lungs and lung lobes between warehouses for the account of a pet food user or manufacturer, as well as for the direct shipments permitted in the original proposal.

Although the proposal modified the requirements concerning secure closure of containers of lungs and lung lobes so as to allow the use of certain additional packaging and closing materials, the comments suggested that the

use of many, if not all, of the allowed materials might pose a safety hazard. Furthermore, input from the staff indicated that experience had shown that the use of these materials was not necessary to effectively keep lungs and lung lobes from being diverted into human food channels. Since prevention of diversion of these products into human food channels was the principal reason for requiring the use of the materials, and since the use of the materials posed a possible safety hazard, it was decided that the necessary segregation and ease of identification of the products could be achieved in another way, namely by allowing the use of a 1-inch (2.5 cm) bright orange band imprinted around the boxes of lungs and lung lobes. The proposed regulation has been changed accordingly.

As a result of additional views presented by the staff, paragraph (a) of the proposed regulation has been modified so that the transactions involving lungs and lung lobes regulated pursuant to this section will include sales, offers for sale, or transportation, and receipts for transportation, as well as transportations.

This change was made in order to fully comply with the requirements of

section 201 of the Federal Meat Inspection Act (21 U.S.C. 641). Furthermore, the regulation also has been changed to require the name and address of the packer or distributor to be on the immediate container. This change was made in order to conform with the general requirement included in part 317 of the regulations (9 CFR, part 317).

Certain other minor changes have been made to the regulation as proposed. The metric equivalents for size requirements of labeling have been added in anticipation of the pending conversion to that system. All other minor changes were made to correct inadvertent errors.

Therefore, § 325.8 of the Federal meat inspection regulations (9 CFR 325.8) is amended to read as follows:

§ 325.8 Transportation and other transactions concerning certain undenatured lungs or lung lobes from official establishments or in commerce; provisions and restrictions.

(a) Lungs or lung lobes, other than those condemned under § 310.16(b) of this subchapter, that are prepared at any official establishment, may be sold, transported, offered for sale or transportation, or received for transportation from the establishment, in commerce or otherwise, without denaturing as prescribed in § 314.1 or § 314.3 of this subchapter: *Provided:*

(1) The lungs or lung lobes are sold, transported, or offered for sale or transportation to, or received for

transportation by: An animal food manufacturer for use in manufacturing animal food; a zoo, mink farm, or other establishment for use as animal food without further processing; a warehouse in the United States for storage and subsequent movement to such a manufacturer or establishment in the United States, or from one warehouse to another for the account of and subsequent movement to such a manufacturer or establishment, or for export, for nonhuman food purposes.

(2) The boxes or other containers used for shipping the undenatured lungs or lung lobes are closed with nylon filament tape, metallic on non-metallic straps, round wire, or other similar materials that securely effect closure of such containers, and the containers are permanently identified in at least 2-inch (5 cm) high lettering with the statement "(Species) Lungs—Not Intended for Human Food." In lieu of securely closing the immediate container with any of the above materials, a 1-inch (2.5 cm) wide bright orange band, imprinted around the length and width of the container may be used.

(3) The name and place of business of the packer or distributor shall be shown on the immediate container of the product. In addition, the country of origin shall be shown on the immediate container of imported lungs or lung lobes.

(b) Lungs or lung lobes, other than those condemned under a State law or regulation at least equal to § 310.16(b) of this subchapter, that are prepared at any State inspected establishment may be sold, transported, offered for sale, or transportation or received for transportation from that establishment, in commerce, without denaturing as prescribed under section 201 of the Act, provided the State law or regulations permit such disposition and provided there is compliance with the provisions of paragraph (a) of this section.

(c) Foreign establishments shall be eligible to export lungs or lung lobes, other than those condemned for reasons set forth in § 310.16(b) of this subchapter, to the United States from such foreign country under this section, only if such establishments are certified and approved for export of products to the United States under

part 327 of this subchapter, and such product complies with the applicable regulations for preventing the introduction into the United States of diseases (9 CFR 94), in addition to the requirements of paragraph (a) of this section.

(d) All such lungs or lung lobes, if intended for animal food, are subject to the Federal Food, Drug, and Cosmetic Act.

(Sec. 21, 34 Stat. 1260, as amended (21 U.S.C. 621); 42 FR 35625, 35632.)

It does not appear that further public participation in rulemaking proceedings would make additional information available to the Department. Therefore, under the administrative procedure provisions in 5 U.S.C. 553, it is found that further rulemaking procedures are unnecessary.

NOTE.—The Food Safety and Quality Service has determined that this document does not contain a major proposal requiring preparation of an inflation impact statement under Executive Order 11821 and OMB Circular A-107.

Done at Washington, D.C., on September 19, 1978.

SYDNEY J. BUTLER,
Acting Administrator,
Food Safety and Quality Service,
[FR Doc. 78-26866 Filed 9-25-78; 8:45 am]

MEAT AND POULTRY INSPECTION (MPI)
PUBLICATIONS

Issuances of the Meat and Poultry Inspection Program. This publication is published monthly by the Issuance Coordination Staff, and includes selected CFR amendments, MPI bulletins, and MPI directives; changes to the Meat and Poultry Inspection Manual; and changes to the Meat and Poultry Inspection Regulations. Subscription for 1 year (12 issues) is \$13.00 in U.S. and possessions, and \$16.25 in other countries; cost of one copy is \$1.25 in U.S. and possessions and \$1.75 in other countries.

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Meat and Poultry Inspection Directory. This directory is published semiannually. Subscription for 1 year (two issues) is \$7.60 in U.S. and possessions, and \$9.50 in other countries; cost of one copy is \$3.80 in U.S. and possessions, and \$4.75 in other countries.

List of Chemical Compounds. Lists nonfood compounds authorized for use in plants operating under USDA Meat and Poultry, Rabbit and Egg Products Inspection Programs, and the U.S. Department of Commerce, Fishery Products Inspection Program. Cost of one copy is \$4.00 in U.S. and possessions, and \$5.00 in other countries.

U.S. Inspected Meatpacking Plants; A Guide to Construction, Equipment, Layout; Agriculture Handbook No. 191. This handbook is designed to supply interpretation of regulations and guidelines in designing, building, altering, and maintaining meatpacking plants to operate under Federal inspection. Cost of one copy is \$2.90 in U.S. and possessions, and \$3.65 in other countries.

Accepted Meat and Poultry Equipment. This publication is published three times yearly, contains information on equipment construction and acceptance, and lists commercially available equipment acceptable for use in federally inspected meat and poultry plants. Subscription for 1 year (three issues) is \$5.65 in U.S. and possessions, and \$7.10 in other countries; cost of one copy is \$1.90 in U.S. and possessions, and \$2.40 in other countries.

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